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RASPBERRY'S

APPETIZERS

Char Tar 20

Beef Tenderloin, Roasted Garlic, Caramelized Shallots, Chives, Extra Virgin Olive Oil, Lemon Zest, Toast Points Quail Egg Yolk

Seafood Platter 35

Maine Lobster, Jumbo Shrimp, Sea Scallops, Crab Finger, Sriracha Lime Mayonnaise, Cocktail Sauce, Crostini, Lemon

Caprese 11

Heirloom Organic Cherokee Tomatoes, BelGioioso Fresh Mozzarella, Extra Virgin Basil Olive Oil, Blood Orange Balsamic Glaze, San Daniele Prosciutto

Fried Cold Water Lobster MP

Lightly Fried, Banana Peppers, Sriracha Mayonnaise

Blackened Wild Shrimp & Fried Green Tomatoes 14

White & Yellow Corn Puree, Queso Fresco

Thai Inspired Wild Shrimp 15

Pickled Ginger, Oyster Thai Sauce, Edamame, Sriracha Mayonnaise

House Made Hummus 10

Fried Pita Chips, Sundried Tomato Tapenade, Basil Oil

SALADS

Boston Bibb & Belgian Endive 15

Fried Goat Cheese, Watermelon Radish, Praline Pecan, Fuji Apple, Raspberry Vinaigrette, Balsamic Glaze

Baby Greens Watermelon Feta Salad 15

Avocado, Yellow Pepper, Pistachios, Grapefruit Cognac Dressing

Golden Caesar Salad Hearts 12

Baby Green & Romaine, Parmigiano Reggiano Crisp, House Made Caesar Dressing, Roasted Pine Nuts, Herb Croutons

Raspberry's Spinach Salad^{GF} 10

Almonds, Apples, Feta, Bacon Vinaigrette

Raspberry's House Salad^{GF} 12

Praline Pecans, Dried Cherries, Tomatoes, Baby Greens, Passion Fruit Vinaigrette

ADD TO ANY SALAD

(Blackened, Grilled or Seared)

Chicken Breast^{GF} 6oz 5

Faroe Island Salmon*^{GF} 6oz 9

Skirt Steak*^{GF} 8oz 7

Shrimp^{GF} 5piece 7

A LA CARTE PROTEIN

(Blackened, Grilled or Seared)

Chicken Breast^{GF} 6oz 7

Faroe Island Salmon*^{GF} 6oz 14

Skirt Steak*^{GF} 8oz 10

Shrimp^{GF} 5piece 9

RASPBERRY'S RESTAURANT

*Contains raw or undercooked food products.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness, especially if you have certain medical conditions.

MP+ = Market Price

GF = Gluten Free

(Most all other plates can be made Gluten Free)

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ENTREES

Reef & Beef 55

South African Lobster, Black Angus Filet Mignon, Roasted Yukon Gold Potatoes, Asparagus, Veal Reduction

Sweet Potato Crusted Faroe Island Salmon 35

Linguine, Pesto Lemon Cream, Haricot Verts

Miso & Soy Chilean Seabass & Smoked Eel 52

Black Mushrooms Rice, Shiitake Mushroom, Garlic Spinach, Green Onion, Lemon Beurre Blanc

Black Angus Filet Mignon 58

Yukon Gold Mashed Potatoes, Asparagus, Veal Reduction, Fried Shaved Onions

Provimi Veal Chop 54

Bucatini Carbonara Alfredo, Roasted Herb Carrots, Marsala Reduction

Shrimp & Scallops Orleans 35

Spinach, Bucatini, Sherry Lemon Cream Sauce with Tasso Ham, Shallots, Sundried Tomatoes

Pistachio Violet Mustard Crusted Colorado Rack of Lamb 54

Herb Risotto, Reggiano, Roasted Brussels Sprouts, Rosemary Mint, Bordelaise

Cervena Venison Prime Tenderloin 48

Maple Pan Roasted Butternut Squash, Braised Shallots, Grilled Zucchini, Dried Cherry Balsamic Reduction

1855 Rib Eye 45

Fried Yukon Gold Potatoes, Broccoli, Garlic Herb Butter

Prosciutto di Parma & Sea Scallops 42

Farmer's Corn & Cauliflower Cream, Basil Oil, Mashed Purple Potatoes, Broccolini

Joyce Farms Herb Roasted Organic Chicken Breast 28

Garlic Parmesan Zucchini, Mashed Yukon Gold Potatoes, Sundried Tomato Tapenade, Velouté Sauce

Alaskan Halibut 48

Wild Mushroom Ravioli, Asparagus, Lemon Sherry Lobster Broth, Fried Fennel, Roasted Red Pepper Coulis

CHEF CREATIONS

Ask your server about the Weekly Specials

*Flatbread
of the Week*

*Salad of
the Week*

*Burger of
the Week**

*"It is my intention to provide you with food prepared in a manner that is completely acceptable to you, our friends. I will be happy to accommodate any special needs you may have in regards to lowering your cholesterol, sodium, caloric content, or simply providing a sauce on the side"
I am happy to have you with us,*

*Rick Alabaugh
Executive Chef*

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